



ESPORÃO

RED RESERVE 2010

-

Philosophy: Classic wine style made from estate grown grapes that show the consistency and the rich, ripe character which is typical of the best Alentejo wines.

Harvest Year: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Soil Type: Clay loam soils with granite and schist mother rock.

Average age of vines: 15 years.

Grapes Varieties: Aragonês, Trincadeira, Cabernet Sauvignon, Alicante Bouschet.

Vinification: Each variety hand picked and vinified separately, fermented in open tanks with robotic plunging and temperature control (22-25°C), membrane pressed, malolactic fermentation in stainless steel tanks.

Maturation: Matured for 12 months in 70% American oak and 30% French oak barrels. Following bottling, the wine was aged for 12 months before market release.

Bottling: March 2012.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,70 g/l

pH: 3,57

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, deep red colour.

Aroma: Intense spicy aroma of mature red berry fruits with discrete oak notes.

Palate: Full bodied, compact and elegant with great balance. Firm tannins offering structure for bottle maturation.

Ideal Consumption Date: 2013-2020

Formats Available: 750 ml, 1,5 L, 3 L.